

Frequently Asked Questions : Hospitality and Catering GCSE

Unit 1: Catering skills related to food preparation and service

Task 1 – Controlled Assessment

1. Do all 4 dishes have to be made at the same time ?

WE HIGHLY recommend yes but in centres where this is not possible, you can do 2 x 2 dishes but the candidates need to do 2 time plans, but only one planning section and evaluation.

2. How should the 15 hours be split ?

Chief examiner has produced a sheet of suggestions BUT again its up to each centre, you can give candidates as much time as you think they need for each stage.

Approximate Timings for Controlled Assessments

Task 1

Approximately 8 hours for research, tasting, trialling, visits, demonstrations, etc., which can be carried out in moderate controlled conditions. Research can be carried out individually, in small groups or as a class exercise. Research can be submitted as evidence to support planning for Task 1.

Planning: approximately 2 hours in controlled conditions to include

- Summary of investigation
- Choice and reasons
- Time plan and order of work
- Shopping list

Carrying out Task: up to 3 hours in controlled conditions to include

- Mise-en-place of 20 – 30 minutes
- Actual task 2 – 2 ½ hours

Evaluation: approximately 2 hours in controlled conditions to include

- Written evaluation
- Calculation of cost per portion for each dish

3. Shopping Surveys / practice at home – *does not have to come out of the 15 hours but MUST be written up in examination conditions within the 15 hours*

4. Amount of paper

4 sheets of A4 equates to 8 sides and the same is allowed if hand written, the way to overcome this is to use an appendix for graphs, charts, tables etc. and just refer to it in the main body of the text.

5. Should candidates have a choice of briefs?

Again your choice, Depends on centre, easier and cheaper to do research in groups if all doing the same but could have groups within a class.

6. Can work be typed up at home?

Yes like with BPT hand written in class, teacher signs the bottom, typed at home , teacher compares word processed and hand written as long as it's the same the WP one is accepted.

7. Is there a mark breakdown for the catering practical (like there was in old one) in addition to notes in the specification?

Not yet, may be something we look at but really holistic mark covering the points in the descriptor p.36 specification is what we are after but

Marks actually relate to those in old specification so school could do their own exemplification based on old specification.

Reference p.34

| | |
|----------------------------------|---------|
| Selection of tools and equipment | 2marks |
| Health and Safety | 2 marks |
| Preparation | 2 marks |
| Production | 6 marks |
| Presentation | 4 marks |
| Organisation | 2 marks |
| Hygienic practices | 2 marks |

Total 20

8. Can candidates be given a proforma, use recipe books etc.?

Yes, no problem as standard procedure for the old specification.

Unit 2: Catering, food and the customer - Examination

1. Can they sit more than once ?

Yes, opportunities available Summer year 10, January year 11 and June year 11, however, can only **resit once i.e. 2 attempts.**

Costs the same each time !

2. E – assessment ?

Unit 2 available as an E paper.

Sat the same time as the written paper, written papers provided incase the internet fails, paper is exactly the same.

Centres need to download software and trial examinations before candidates are allowed to sit via this medium.

Contact at WJEC is Andrew Morse E-assessment manager, e-mail andrew.morse@wjec.co.uk.

Unit 3: Hospitality skills related to events and functions

1. What constitutes as an event ?

Almost anything where 10 or more people are catered for, as long as it fits in with one of the three briefs published in the specification.

See p.23 for further exemplification.

2. Should the whole class do one event ?

Depends on centre and / or calibre of candidates, experience of teacher etc.

My personal experience, group of 6-8 working together much easier to asses "on the day / when cooking" than whole class of 16, but then need more time off timetable, more pressure for a suitable event, guests to attend etc.

Recommend practice ones with reduced paperwork to accompany, otherwise overkill which is why we got rid of 2 events from the old specification.

It is acceptable to use the event guidance pack / sheets produced by WJEC, available at INSET or from A.Candy.

3. If class working as a group how do you stop them all copying?

Coursework should be differentiated by outcome and performance on the day, usually the write up of the day and the evaluation is the give away .

4. How do they know what information goes in each section, what are the marks allocated for?

Use the powerpoint produced by the team, look at the exemplars available and cross reference with the details in the specification p.23 descriptors in the mark scheme p.42-45

Unit 4: Hospitality and the customer

Entries etc. same as Unit 2

No plans for E-assessment at the moment.

General points

1. **Which is the best one to teach if only have time for single award ?**

Again up to the centre but

- (i) *Many centres who have lower ability candidates are opting for Hospitality as its felt by some that the candidates can access a higher range of marks through working as a team than working independently to do two practicals on their own.*
- (ii) *Centres where candidates struggle to bring in ingredients (financial constraints) are also going down Hospitality route as can make money and be self funding for ingredients etc. with events candidates don't have to always bring from home.*

2. **Can “double” be taught in single time ?**

Again depends on the centre

Not impossible as old catering used to have the coursework in as well so many centres see the event as a replacement for this with just extra theory for the additional examination paper.

Many centres do events as a matter of course so see this as a way of giving candidates credit for something they would automatically do

E.g. Macmillan coffee mornings, cake sales for children in need, lunches for the governors, OAP s party at Christmas.

Head Teachers like this as its extra value added.

Written for double the time allocation but with experienced teacher and keen candidates feasible, the same practical skills are needed for the Catering as for the Hospitality and if you compare the specimen papers there is some overlap BUT there would be a need for extra theory to be taught to cover both specifications.

If they sat Unit 2 examination May year 10 , Jan year 11 they could then do Unit 4 June year 11.

Another bonus

don't have to decide at the beginning of year 10 could start one then pick up the second or

could just put top end in for double award get them to do the event or 2 individual practicals.

grades reported separately.

Preliminary entries would have to be submitted October year 11, final entries February year 11, unless entering examinations in year 10.

3. Is Work experience needed now ?

Not an essential requirement but still a good way of the candidates obtaining knowledge.

4. Food Hygiene certificate ?

If centre prepared to pay for this on top of examinations, it would benefit the candidates but not essential.

5. Resources (new centres)

Food Technology / traditional home economics classrooms are fine , but for events will need different crockery, cutlery, serving dishes, table linen etc.

Chefs whites – again depends on financial situation, but must have hats and different aprons at least for assessed practicals and events.

6. SOW

Specimens are available within the teachers guidance available on this site .

7. Text Books

WJEC stocks two in the bookshop for new specification.

*Hospitality and Catering for GCSE 2nd Edition : Gardiner and Housley
WJEC Hospitality and Catering: Woods and Reynard*